

DOMAINE DE
LONGUE TOQUE

Gigondas Lieu-dit Les Trois Yeux

2017

"A pure altitude Gigondas, showing elegance and finesse. Aroma of violets with a delicate hint of nutmeg and spice. Blue fruit flavours of cassis and blueberries are supported by an underpinning of red currant, providing lift and freshness. A fine yet mouth-filling presence on the palate with a long, persistent finish. (June 2019)"



AWARDS

***(*)** John Livingstone Learmonth
95 pts Jeb Dunnuck
94-95 pts Vinous
93 pts Wine Enthusiast
89 pts Wine Advocate

Vintage

This vintage took place in weather conditions marked by high temperatures and a lack of rainfall. The harvest was particularly early. If the volumes were low, the quality is present with a vintage of very nice outfit. The berries, healthy, smaller, were concentrated with good balance and very pleasant aromas.

Grape varieties

90% Grenache, 10% Syrah

Terroir

The grapes come from a mass selection and are grown the emblematic terroir called “les Trois Yeux” located at 450 meters of altitude in the heart of the Dentelles de Montmirail mountains. The soil is composed of recent limestone scree (Quaternary), slightly altered, covering marls with clayey limestone layers of the Valanginian (Cretaceous). The altitude, the north-west orientation of the plots, the particular structure of the soil (draining surface and basement allowing a good storage of the water and its restitution to the plant) and the wooded environment deliver a “northern” expression of the appellation with lot of freshness, elegance and finesse.

Winemaking

Harvest took place between 16 and 21 September followed by manual sorting and full destemming. Pumping-over during the fermentation phase and infusion, punching down and maceration for 25 days. Settling of free-run and press wines, malolactic fermentation and reincorporation of press wine after tasting. Aged for 16 months in one-year ½ muids (600lt) barrel.
Bottled on April 24, 2019 – 1603 bottles produced.
ABV: 14.5%

Service & food pairing suggestions

Duck breast with cranberries
Eggplant in millefeuille
Tatin of candied olives
Serve between 14 and 16 °C. Open a few hours before tasting.
Tasting Optimum: 2022 – 2037.

Maison Gabriel Meffre - 2 route des Princes d’Orange - 84190 Gigondas - Tel: +33 (0)4 90 12 32 32 - www.gabriel-meffre.fr
L'abus d'alcool est dangereux pour la santé, à consommer avec modération. Déconseillé aux femmes enceintes.